

Wallisdean Federated School

Food Hygiene and Safety Policy

All arrangements for food preparation and handling will be continuously monitored to ensure that the pupils benefit by the highest standard of hygiene throughout their time in the school. Staff complete regular online training.

Aims

The school's aims in food hygiene are to:

- ensure that the risks to children from food technology activities are minimised.
- ensure that food hygiene measures are included in the curriculum planning.
- promote hygiene awareness
 - in the children and staff.
 - of personal and environmental.
- ensure that the equipment used in food preparation is clean and maintained in good order.

Food Storage

- Food must be kept separately from food used for other activities, such as play dough and children's lunch boxes.
- Perishable food must be kept in the refrigerator at 5°C or below and used only on the day it is required.
- Food must be destroyed if past the recommended date of use.

Hygiene

- Pupils and staff must wash their hands before food work.
- Plastic aprons are to be wiped with anti-bacterial cleaner after every use and hung up to dry.
- Table tops are to be cleaned and wiped down with an antibacterial cleaner.
- Spillages should be cleaned by an adult as soon as they occur.
- All equipment is to be washed and dried before storage.
- Cuts and abrasions must be covered by waterproof dressings.

Safety

- All equipment used in food technology activities must be in good repair and condition.
- Staff will consider the risks from materials, tools and equipment being used for activities involving food.
- Parental permission will be sought before tasting sessions in order to identify any dietary or cultural requirements for consideration, eg nut allergy, diabetes.
- Children will be taught safe practices in relation to equipment, eg the oven, knives.
- Practice in cutting food, eg the bridge technique.
- Staff will ensure that pupils have an opportunity to discuss any hazards and what they should do to keep themselves safe.

Monitoring

Staff will monitor class food preparation and production activities to ensure that hygiene instructions are being implemented.

Evaluation

This policy will be reviewed regularly to take account of changing circumstances. Any recommendations or issues arising from the review will be raised with the Executive Head Teacher, and governors as necessary.

Ratified by governors' Policy Working Group June 2021